

BAKED COOKIES HAVING DUAL TEXTURE

ABSTRACT

5 A merchandiser and method for displaying and warming previously baked dough
products, such as cookies, under controlled drying conditions, including an enclosure
having one or more wall members that define an interior space, with at least a portion of
one of the wall members being transparent, an aperture for access into the interior space, at
least one support surface for supporting one or more previously baked dough products that
contain a predetermined average moisture level therein, and at least one mounting structure
10 associated with the enclosure for mounting and positioning each support surface at a user
accessible location in the interior space of the enclosure, and a heat source for providing
heated air in the enclosure wherein the support surface contacts at least a portion of the
previously baked products so that those portions are shielded from direct contact with the
heated air such that the drying of moisture in the baked products is controlled to maintain
15 the organoleptic and/or texture properties of the products at essentially the same level as
those of freshly baked products for a period of at least about 2 hours.